

**LEMBAR**  
**HASIL PENILAIAN SEJAWAT SEBIDANG ATAU PEER REVIEW**  
**KARYA ILMIAH : JURNAL ILMIAH**

Judul Karya Ilmiah/Artikel : Nutritional and Antinutritional Properties of Lindur (Bruguiera gymnorrhiza) Fruits Flour From Different Pre-Treatments.

Jumlah Penulis : 3 (tiga)

Status Pengusul : Penulis pertama/ ~~penulis ke-2~~/penulis korespondensi \*\*

Penulis Karya Ilmiah : Eko Nurcahya Dewi, Retno Ayu Kurniasih, Lukita Purnamayati

Identitas Karya Ilmiah :

a. Nama Jurnal : Advanced Science Letter

b. No. ISSN : 3427-3430

c. Nomor, Volume, bln, thn : No. 4 Vol. 23. Tahun 2017

d. Penerbit : American Scientific Publisher

e. DOI Artikel (jika ada) : <https://doi.org/10.1166/asl.2017.9118>

f. Alamat Web Jurnal : <https://www.ingentaconnect.com/contentone/asp/asl/2017/00000023/00000004/art00196>

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Semarang, 7/11/2018.  
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Prof. Norma Afiati, M.Sc., Ph.D  
 NIP. 195511101982032001  
 Unit kerja : FPIK UNDIP

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b. Ruang lingkup dan kedalaman pembahasan (30%)	9			7.8
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d. Kelengkapan unsur dan kualitas penerbit (30%)	9			8.9
<b>Total = (100%)</b>	<b>30</b>			<b>28.6 x 60%</b>
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 4. Kemutahiran info =  $\frac{24}{30} \times 90\% = \frac{30}{30} \times 9 = 9$

Semarang, 23 - Nov 2018  
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Prof. Dr. Ir. Slamet Budi Prayitno, M.Sc  
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Advanced Science Letters  
Volume 23, Issue 4, 2017, Pages 3427-3430

Nutritional and antinutritional properties of lindur (*Bruguiera gymnorrhiza*) fruits flour from different pre-treatments (Article)

Dewi, E.N. , Kurniasih, R.A., Purnamayati, L.

Department of Fisheries Technology, Faculty of Fisheries and Marine Science, Diponegoro University, Semarang, 50275, Indonesia

Abstract

View references (25)

Background: lindur (*Bruguiera* sp) fruits are rich in nutrition and bioactive compounds, but also had several anti-nutritional factors like tannins, saponins, and hydrogen cyanide (HCN). The aim of this study was to investigate the effect of pre-treatments on the preparation of lindur fruits flour to the nutritional and antinutritional properties, and to investigate the best pre-treatment to decrease the antinutritional properties in lindur fruit flour. Method: The pre-treatments were conducted by soaking the fruit in water, saturated salt solution, CaCO<sub>3</sub> solution, and rice husk ash solution. Nutrition of lindur flour was determined in terms of proximate composition and crude fiber. Antinutritional factors of the lindur flour were determined of tannin, saponin, and hydrogen cyanide (HCN). Results: Pre-treatment decreased the moisture content but increased protein, lipid, carbohydrate, and crude fiber of lindur flour. By soaking into saturated salt, nutrition could produce lowest moisture yet highest protein, carbohydrate, and crude fiber content. Pre-treatment with soaking into saturated salt solution also showed the higher reduction of tannin and HCN content compared to soaking into water, CaCO<sub>3</sub> solution, and rice husk ash solution. The lindur fruits flour soaking into saturated salt solution has a tannin content (0.766±0.070)% and HCN content (231.705±6.004) ppm. Meanwhile, pre-treatment by soaking in water, saturated salt solution, and CaCO<sub>3</sub> solution did not affect the saponin content of lindur flour. Conclusion: Different soaking method affects the nutritional value and antinutritional properties of lindur flour. The soaking treatment into saturated salt solution was the best pre-treatment method. © 2017 American Scientific Publishers All rights reserved.

SciVal Topic Prominence

Topic: insects | edible insects | soldier fly

Prominence percentile: 99.255

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Author keywords

Antinutritional Lindur Nutritional Pre-Treatments

ISSN: 19366612  
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DOI: 10.1166/asl.2017.9118  
Document Type: Article  
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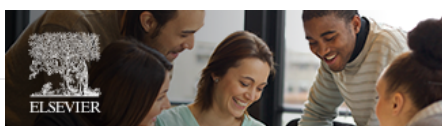


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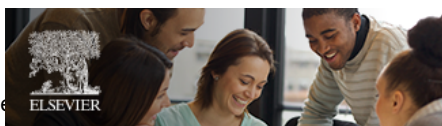
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